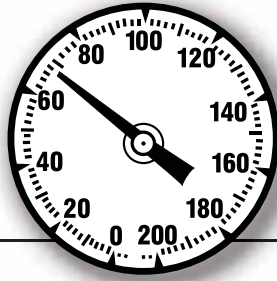


Cooking Temperatures*



Product	Fahrenheit
Eggs & Egg Dishes	
Eggs	145
Egg dishes	145
Ground Meat & Meat Mixtures	
Turkey, chicken	165
Veal, beef, lamb, pork	155
Hamburger	
Fresh Beef (roast, steak, etc.)	145
Fresh Veal	145
Fresh Lamb	145
Fresh Pork	145
Poultry	
Chicken, whole	165
Turkey, whole	165
Poultry breasts, roasts	165
Poultry thighs, wings	165
Stuffing (<i>cooked alone or in bird</i>)	165
Duck & goose	165
Ham	
Fresh (<i>raw</i>)	145
Precooked (<i>to reheat</i>)	140

* Minimum internal required cooking temperatures per California Health and Safety Code



County of San Bernardino • Department of Public Health
DIVISION OF ENVIRONMENTAL HEALTH SERVICES

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385 N. Arrowhead Ave., 2nd Floor
San Bernardino, CA 92415-0160
FOOD PROGRAM (909) 387-4608